

Chilaquiles Cabbage Salad



Warm, saucy chicken & charred masa strips over a mountain of lime-cabbage.

INGREDIENTS & PREP

Ready to Use (No Board Work)

- **12-16 oz** Taco Chicken Strips
- **1 cup** Masa Harina
- **2/3 cup** Warm Water
- **1 can** Diced Tomatoes (14.5oz)
- **1 cup** Frozen Spinach
- **1 tsp** Chili Powder
- **1/2 tsp** Cumin
- Pinch Salt
- **1 tbsp** Olive Oil
- **Topping** Greek Yogurt
- **Topping** Shredded Cheese

To Prep (Knife Work)

- **1/2 head** Green Cabbage → *Shred very thin*
- **4-5** Radishes → *Slice thin*
- **1/2** Yellow Onion → *Dice*
- **1 tsp** Garlic → *Mince*
- **2** Limes → *Juice*

EXECUTION STEPS

Time	Ingredients	Action
T-35 ⌚ 10 min	1 cup Masa Harina 2/3 cup Warm Water Pinch Salt	Mix Dough: Mix masa, water, and salt until it feels like Play-Doh. Flatten 2-3 balls between parchment paper into rough sheets. Slice into 1-inch strips.
T-25 ⌚ 5 min	Masa Strips	Char Strips: Heat a dry large skillet over Med-High. Cook strips for 2-3 mins per side until firm with black charred spots. Set aside.
T-20 ⌚ 5 min	1 tbsp Olive Oil 16 oz Chicken Strips	Sear Protein: In same hot skillet, sear raw chicken strips until browned and cooked through (6-8 mins). Set aside with masa strips.
T-15 ⌚ 3 min	1/2 Onion (Diced) 1 tsp Garlic (Minced) 1 tsp Chili Powder 1/2 tsp Cumin	Build Sauce Base: Reduce heat to Medium. Sauté onions and garlic in pan drippings (2 mins). Add spices and toast (30s).

Time	Ingredients	Action
T-12 ⌚ 7 min	<p>14.5 oz Tomatoes</p> <p>1 cup Frozen Spinach</p>	Simmer & Wilt: Pour in tomatoes. Simmer to thicken (3 mins). Stir in frozen spinach and cook until thawed.
T-05 ⌚ 5 min	<p>1/2 head Cabbage (Shredded)</p> <p>4-5 Radishes</p> <p>2 Limes (Juice)</p>	The Bed: Toss cabbage and radishes with lime juice and salt. Pile a massive amount onto each plate.
T-00 ⌚ Done!	<p>Chicken & Masa</p> <p>Yogurt & Cheese</p>	Finish: Toss chicken & masa strips into sauce to warm. Ladle over cabbage. Top with yogurt & cheese.